

HOUSEHOLD.

Work for Grandfather.

I have always found that old men had more trouble than old women, to engage themselves happily, writes Elia W. Peattie, in 'Good Housekeeping.' In Wales and in Scotland, among the working classes, it is the old men who do the knitting. And a mighty comfortable custom it is, too. But this is not the fashion in our part of the world. Too often men with much vitality and imagination permit themselves to sink into a semilethargic state merely because they do not need to work and can find nothing in particular to do.

The sensible daughter or daughter-in-law will see, however, that grandfather is provided with occupations. It will be best for him and best for her that he is so provided. Very often what may be termed the work of a steward may be given to him. He can arrange for the winter wood and coal, keep memoranda of taxes, insurance, interest, etc., and see to it, personally, that the busy master of the house does not neglect these matters. He can oversee the work of the stablemen or gardeners. He can do the marketing or at least arrange for the staples. Of course, in many households where the beautiful virtues of patience and mutual consideration have not been learned, the delegation of such labors to the eldest member of the household may cause some inconvenience. But after all it is an economy of force and strength. It is bad domestic economy not to utilize this experience and ability.

Some old gentlemen take great pleasure in a carpenter shop. Amateur cabinet making is a great pleasure, and with a neat little workshop and a good assortment of tools the family will be able to save many dollars in the course of the year. Here broken furniture can be mended; shelves, boxes and other conveniences made. The amateur carpenter can mend the fences, the sidewalk and the lattice. He can make the coop for the hen and her chicks; he can box up articles that are to be freighted or expressed. He can make gifts. (And to make it possible for the old to give gifts, is to confer upon them one of the greatest of pleasures.) Many men have a turn for locksmithing, or for working in metals, and in their busier years are debarred from indulging in this taste.

This much is certain, the family is under obligations to help on grandfather's enterprise, whether it be the raising of asparagus, the mending of the neighbor's bells, the raising of chickens or the cultivation of peonies. False pride on the part of his family has made many a true-hearted old man miserable.

Relief From Choking.

Do not follow the advice given in a recent publication for the relief of a child with a morsel of food in its windpipe. The advice was to seize both hands and hold the arms straight up. The theory given was that the expansion of the chest would move the obstruction. No theory could be more erroneous, and no advice more dangerous, because no air can get into the chest except through the windpipe and rushing in through the windpipe the air would only carry the obstruction farther down.

A person suffocating or choking should hang head downward, and be struck smartly on the back. If a child, hold him up by the heels, and slap sharply on the back. If two persons are in the room, one should hold the child up as directed, and the other should place one hand against his chest to steady it and slap the back with the other. The compression of the chest between the two hands will in nearly every case remove the obstruction by forcing it out by pressure of the air behind it.

If this treatment does not relieve, the obstruction is probably in the meat-pipe, and in this case the danger is not quite so imminent, as the patient can likely breathe enough to keep alive. In this case, put your finger down his throat, and if you can reach the offending material, remove it.

If you fail in either reaching or removing it, tickle the throat with the finger to pro-

voke vomiting. This will throw out the foreign body. A lady patient of mine once became terribly frightened by seeing her little child, who was playing on the floor, turn black in the face from having gotten her thimble into its windpipe. She seized the child under her arm, and rushed with it, head downward, out of the house to find a physician. The jolting of the child and the weight of the thimble loosened the latter, and it rolled to the ground, and the child was saved en route. Act quickly, as every effort to breathe or swallow forces the obstruction farther down. And if the air is entirely shut off, the patient will die. So that while doing what you can, some one should be running for a physician.—'Vick's Magazine.'

Hot-Weather Desserts.

Most families welcome a small variation on the old stand-bys, and there is always a demand for simple practical desserts for hot weather, a season when pastry and heavy puddings should be largely eliminated from the menu. Most people find a dessert of fresh fruit, 'au naturel,' a trifle unsatisfying; but it should be freely used in summer cookery, and the various cereal preparations now in the market furnish excellent material for family desserts, especially when there are children. Even a mold of cold oatmeal, thickly covered with grated cocoanut and sugar, and served very cold with a pitcher of cream, finds ready acceptance on a hot day. If cream of wheat is used for breakfast, a bowlful of this may be molded, iced with cocoanut meringue, browned in the oven, and served as above; or strips of candied orange or lemon peel may be stuck all over it like porcupine quills, and a hot syrup take the place of cream.

Whipped cream, meringues and pudding sauces transform many otherwise very plain dishes, both to the eye and palate. An unsweetened bread pudding is much lighter than a sweetened one. To make it, cut three or four slices of stale bread in strips, butter lightly, and arrange on a pudding dish; pour over this two beaten eggs with three cupful of milk, bake in a moderate oven till set, and serve with sweet, foamy sauce, flavored with nutmeg. Another bread pudding is made by arranging the strips of buttered bread cob-house fashion, and pouring over them a hot, sweet compote of fruit—stoned cherries, rhubarb, plums or whatever may be in season. This, too, should be chilled before serving, and tastes better than it sounds, especially if stale sponge cake is substituted for the bread.—'Dominion Presbyterian.'

Making the Cat Useful.

Making a cat act as a plumbing inspector was the ingenious feat of a Philadelphia woman, says the 'Record' of that city. This woman had noticed that one of the pipes connected with the wash-stand in her bathroom leaked, and she wished to locate the leak precisely without tearing out any more of the wall than was needful.

She shut her cat up in the room directly below the bath-room, and in the basin of the defective wash-stand she poured a vial of the oil of valerian. Cats are excessively fond of the odor of valerian. After the cat had been in the room a few minutes it began to purr. Purring, it crossed the room, settled itself on the floor with its face to one spot on the wall, and here its mistress found it when she came into the room, its nose glued to the spot, sniffing and purring ecstatically.

The wall was opened at that point, and there, sure enough, the leak was found. The valerian had trickled through at that point, to the delight of the cat.

Some New Ways of Serving Tomatoes.

Tomatoes are so good as a salad that it seems too bad to ever cook them. Still, fried tomatoes are delicious, and sometimes may be made to serve in place of a meat dish at luncheon. Slice the tomatoes without peeling into rather thick slices. If the vegetable is overripe it will fall to pieces in the pan, so

be sure that the slices are firm. Dip them in bread crumbs. Fry in a little butter, and just before taking out pour into the pan half a cupful of sweet cream. Stir this quickly and pour the sauce over the tomatoes. It will be thick like a cream sauce. Season with salt and red pepper.

Rice and Tomato Soup.—A good summer soup is made by boiling one-half of a cupful of rice in two quarts of water until reduced to a thick starch. Add to this a pint of reduced tomatoes, season with salt, pepper and onion juice and rub through a sieve. Reheat and serve with croutons, sprinkling over it, when in the tureen, a little finely chopped parsley.

Scalloped Tomatoes.—Scald, skin and cut into good-sized pieces one quart of tomatoes. Butter a deep dish, fill with alternate layers of stale bread cut in inch pieces, tomatoes, salt, pepper, a few drops of onion juice and a very little sugar. Over the top sprinkle a thick layer of buttered crumbs, cover closely and place in a hot oven for three-quarters of an hour, then uncover and bake until well browned.

Pickies.

(Mrs. Abbie M. Worstell, in the New York 'Observer'.)

There are pickles and pickles; from those sold in tin pint pails to the finest imported, plain or mixed, to be had at first-class groceries. Few there are who do not wish for an acid or spicy condiment to give relish to their meats; and most people prefer the home-made article, if well made. All pickling should be done with the same care and precision as preserving, if success is looked for.

Cucumber Pickles.—Cover the cucumber with a strong brine, strong enough to float an egg. They will keep in the brine until wanted to pickle.

Soak the cucumbers in water for two days after taking them from the brine, changing the water once, then scald them in vinegar or pour the boiling vinegar over them and let them stand in it for two days before using. Put into each two quarts of vinegar, an ounce of peppercorns, half an ounce each of mustard seed and mace, a piece of horse-radish, a piece of alum the size of a pea, and half a cup of sugar; boil them together for ten minutes before straining it over the cucumbers.

Pickled Onions.—To one quart of vinegar allow two tablespoonfuls of whole allspice, two tablespoonfuls of whole black pepper. The onions should be of the smallest, white, ripe and dry. Remove the first skin with fingers, and the second skin with a silver knife, as steel spoils the color of the onions. Pack in well washed and dried jars. Pour over the onions sufficient cold vinegar to cover, season with pepper and allspice in above proportions. Be careful that the vinegar covers the onions well. Cover and tie down tightly to exclude the air. In a fortnight the onions will be ready

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